

Mango Ale

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **46**
- SRM **12.7**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **20.6 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (42.7%)	80 %	4
Grain	Strzegom Pszeniczny	1.5 kg (25.6%)	81 %	6
Grain	Honey Malt X	0.5 kg (8.5%)	80 %	49
Grain	Caraaroma	0.2 kg (3.4%)	78 %	400
Grain	Płatki owsiane P	0.3 kg (5.1%)	85 %	3
Adjunct	Przecier z mango Caesar X	0.85 kg (14.5%)	23 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	10 g	60 min	12.5 %
Boil	Columbus	10 g	40 min	12.5 %
Boil	Simcoe	10 g	20 min	13.1 %
Boil	Simcoe	10 g	10 min	13.1 %
Dry Hop	Mosaic	50 g	3 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Przecier z mango Caesar	850 g	Primary	---